REALISTISK TJÄNLIG

GB

IKEA®

Design and Quality
IKEA of Sweden

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Safety Information

Your safety and that of others are very important.
This manual and the appliance itself provide important safety warnings, to be read and observed at all times.
⚠ This is the danger symbol, pertaining to safety, which alerts users to potential risks to themselves and others.
All safety warnings are preceded by the danger symbol and the following terms:
⚠ **DANGER!** Indicates a hazardous situation which, if not avoided, will cause serious injury.
⚠ **WARNING!** Indicates a hazardous situation which, if not avoided, could cause serious injury. All safety warnings give specific details of the potential risk present and indicate how to reduce risk of injury, damage and electric shock resulting from improper use of the appliance.
Carefully observe the following instructions:

- The appliance must be disconnected from the power supply before carrying out any installation work.
- Electrical installation and maintenance must be carried out by a qualified technician, in compliance with the manufacturer's instructions and local safety regulations. Do not repair or replace any part of the appliance unless specifically stated in the user manual.
- Power cable replacement must be carried out by qualified electician. Contact an authorizes service centre.
- Regulations require that the appliance is earthed.
- The power cable must be long enough for connecting the appliance, once fitted in its housing, to the power supply socket.
- When the appliance is installed, provide a multi-pole circuit breaker with a contact separation (at least 3 mm) in all poles that provide full disconnection under overvoltage category III and

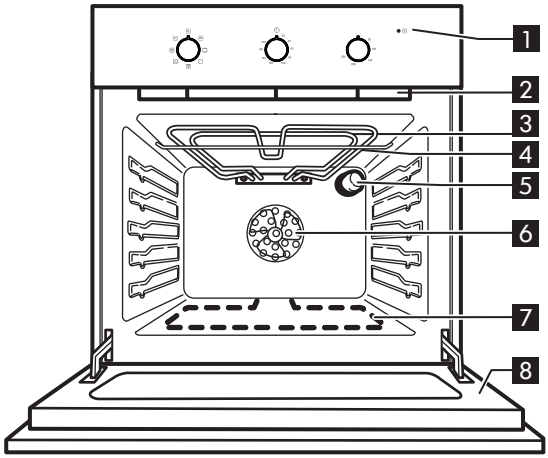
must be incorporated in the fixed wiring in accordance with the national wiring rules.
- Do not use multiple plug adapters or extension leads.
- Do not pull the power supply cable in order to unplug the appliance.
- The electrical components must not be accessible to the user after installation.
- Do not touch the appliance with any wet part of the body and do not operate it when barefoot.
- This appliance is designed solely for use as a domestic appliance for cooking food. No other type of use is permitted (e.g.: heating rooms). The Manufacturer declines all responsibility for inappropriate use or incorrect setting of the controls.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- The accessible parts of the appliance may become very hot during use. Young children should be kept away from the appliance and supervised to ensure that they do not play with it.
- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years old shall be kept away, unless continuosly supervised.
- During and after use, do not touch the heating elements or interior surfaces of the appliance - risk of burns. Do not allow the appliance to come into contact with cloths or other flammable materials until all the components have cooled sufficiently.
- At the end of cooking, exercise caution when opening the appliance door, letting the hot air or steam exit gradually before accessing the oven. When the appliance door is shut, hot air is vented from the aperture above the control panel. Do not obstruct the vent apertures.
- Use oven gloves to remove pans and accessories, taking

care not to touch the heating elements.
- Do not place flammable materials in or near the appliance: a fire may break out if the appliance is inadvertently switched on.
- Do not heat or cook sealed jars or containers in the appliance. The pressure that builds up inside might cause the jar to explode, damaging the appliance.
- Do not use containers made of synthetic materials.
- Overheated oils and fats catch fire easily. Always remain vigilant when cooking foods rich in fat and oil.
- Never leave the appliance unattended during food drying.
- If alcoholic beverages are used when cooking foods (e.g. rum, cognac, wine), remember that alcohol evaporates at high temperatures. As a result, there is a risk that vapours released by the alcohol may catch fire upon coming into contact with the electrical heating element.
- Never use steam cleaning equipment.
- Do not touch the oven during the pyrolysys cycle. Keep children away from the oven during the pyrolysis cycle. (only for ovens with Pyrolisis function).
- During and after the Pyrolytic cleaning, every pets (especially birds) have to be kept away from the area of the appliance location.
- Only use the temperature probe recommended for this oven.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

Scrapping of household appliances

- This appliance is manufactured with recyclable or reusable materials. Dispose of it in accordance with local waste disposal regulations. Before scrapping, cut off the power supply cable.
- For further information on the treatment, recovery and recycling of household electrical appliances, contact your competent local authority, the collection service for household waste or the store where you purchased the appliance.

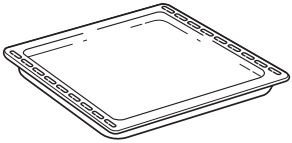
Product description



1 Control panel
2 Cooling fan (not visible)
3 Upper heating element
4 Grill element
5 Rear oven lamp
6 Fan
7 Lower heating element (hidden)
8 Oven cool door

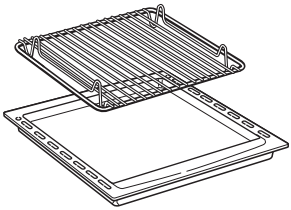
Accessories

Baking tray



1x

Grill Pan Set / Drip tray



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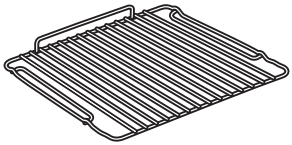
Wire Shelf



1x

Inserting wire shelves and other accessories in the oven

The wire shelf and other accessories are provided with a locking mechanism to prevent their unintentional removal.

1. Insert the wire shelf horizontally, with the raised part “A” upwards (Fig. 1).

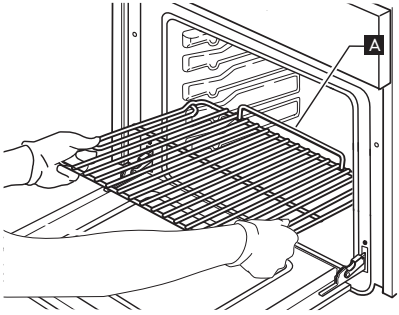


Fig. 1

2. Angle the wire shelf when it reaches the locking position “B” (Fig. 2).

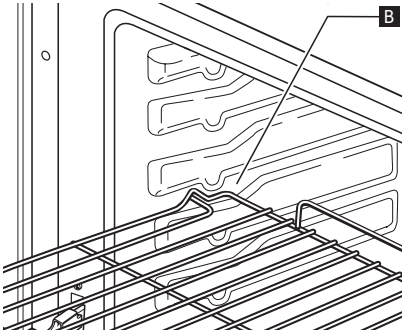


Fig. 2

3. Return the wire shelf to the horizontal position and push it in fully to “C” (Fig. 3).

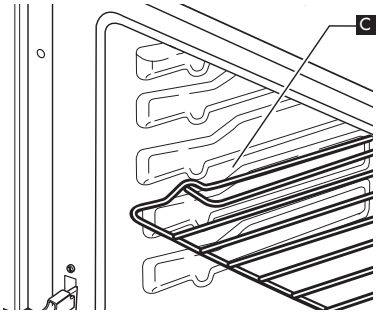
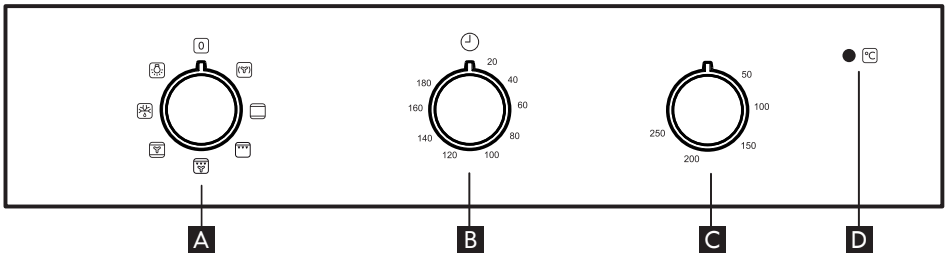


Fig. 3

4. To remove the wire shelf proceed in reverse order.

The other accessories, like the drip tray and baking tray, are inserted in exactly the same way. The protrusion on the flat surface enables the accessories to lock in place.
The trays are fitted with stops to prevent the inadvertent withdrawal of the shelves.

Control panel

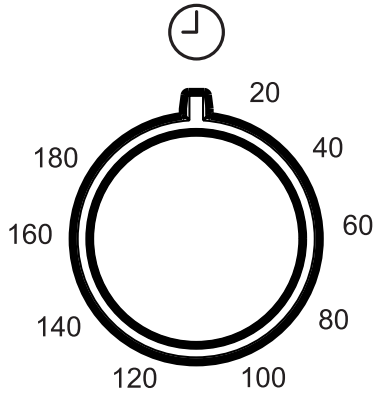


A Function selector knob
B Cooking time selector
C Thermostat knob
D Thermostat indicator light (red)

Daily use

Switching on the oven
Turn the selector knob to the required function. The oven light switches on.
Turn the thermostat knob clockwise to the required temperature. The red thermostat led lights up, switching off again when the oven reaches the selected temperature. At the end of cooking, turn the knobs to “0”.

Cooking time selector
To start the timer time rotate the knob 360° and then position to the requested timing. This selector can be used to set a cooking time of between 1 and 180 minutes.
To set cooking time, after selecting the required cooking function, turn the knob right round in a clockwise direction and then turn it back in the opposite direction to the desired cooking duration.



Oven functions table

The oven has 4 cooking levels. Count up from the lower level.

Function		Description of function
0	**OVEN OFF**	-
	FORCED AIR	To cook a variety of food requiring the same cooking temperature on a maximum of two shelves at the same time (e.g.: fish, vegetables, cakes). This function can be used to cook different foods without odours being transferred from one food to another. Use the 3rd level to cook on one shelf only. To cook on two shelves, use the 1st and 3rd levels. Preheat the oven to the required temperature and place the food in it when the set temperature is reached.
	CONVENTIONAL (Top and Bottom Heat)	Function suitable for cooking any type of dish on one level. Preheat the oven to the required temperature and place the food in it when the set temperature is reached. It is advisable to use the second level for cooking.
	DUAL GRILL	To grill steak, kebabs and sausages, to cook vegetables au gratin and to toast bread. Preheat the oven for 3 - 5 min. It is advisable to use the 4th level for cooking. During cooking the oven door must remain closed. When cooking meat, pour a little water into the drip tray (on the 3rd level) to reduce smoke and fat spatters. The oven door must be kept closed during the cooking cycle.
	GRILLING WITH FAN	To grill large joints of meat (roast beef and other roast meats). The oven door must be kept closed during the cooking cycle. When cooking meat, it is advisable to pour water in the drip tray placed on the first/second level. This will reduce smoke and spattering of fat. Turn the meat during grilling. The door must be kept closed during this cooking cycle.
	CONVECTION BAKE	For baking cakes with liquid filling (sweet or savoury), on one level. If necessary, change the positions of the dishes on the shelf to cook food more evenly.
	DEFROST	This function can be used to speed up the thawing of food at room temperature. The food should be placed in the oven in its wrapping to prevent it from drying out. It is advisable to use the central level for cooking.
	LIGHT	To switch on the oven light.

Cooking tables

Type of food	Function	Preheating	Level (from the bottom)	Temperature (°C)	Cooking time (min)
SWEETS, PASTRY, ETC					
Leavened cakes		X	2	160-180	30-90
		X	1-3	160-180	30-90
Filled pies (cheesecake, strudel, fruit pie)		X	2	160-200	30-85
		X	1-3	160-200	35-90
Biscuits/tartlets		X	2	170-180	15-45
		X	1-3	160-170	20-45
Choux buns		X	2	180-200	30-40
		X	1-3	180-190	35-45
Meringues		X	2	90	110-150
		X	1-3	90	130-150
Bread/pizza/ focaccia		X	2	190-250	15-50
		X	1-3	190-250	25-50
Frozen pizza		X	1-3	250	10-15
		X	2	250	10-20
Savoury pies (vegetable pie, quiche)		X	2	180-190	35-45
		X	1-3	180-190	45-60
Vols-au-vent /Puff pastry crackers		X	2	190-200	20-30
		X	1-3	180-190	20-40
Lasagne, baked pasta, cannelloni, flans		X	2	190-200	45-55
Lasagna & Meat		X	1-3	200	45-100
Meat & Potatoes		X	1-3	200	45-100
Fish & Vegetables		X	1-3	180	30-50

Type of food	Function	Preheating	Level (from the bottom)	Temperature (°C)	Cooking time (min)
MEAT					
Lamb/Veal/Beef/ Pork 1Kg		X	2	190-200	70-100
Chicken/Rabbit/ Duck 1Kg		X	2	200-230	50-100
Turkey/Goose 3Kg		X	1/2	190-200	80-130
FISH					
Baked fish/en papillote (fillet, whole)		X	2	180-200	40-60
VEGETABLES					
Stuffed vegetables (tomatoes, courgettes, aubergines)		X	2	180-200	50-60

Cooking table with GRILL function

Type of food	Function	Preheating	Level (from the bottom)	Temperature (°C)	Cooking time (min)
Toast		–	4	3 (high)	2-5
Fish fillets / steaks		–	4	2 (mid)	20-35
Sausages/ kebabs/ spare ribs/ hamburgers		–	4	2-3 (mid-high)	15-40
Roast chicken 1-1.3 Kg		–	2	2 (mid)	50-65
Roast beef rare 1 Kg		–	2	2 (mid)	35-45
Leg of lamb/ knuckle		–	2	2 (mid)	60-90
Roast potatoes		–	2	2 (mid)	45-55
Vegetable gratin		–	2	3 (high)	10-15

Note: cooking temperatures and times are for guidance only.

Cleaning and maintenance

CLEANING

⚠ WARNING!

- Never use steam cleaning equipment.
- Only clean the oven when it is cool to the touch.
- Disconnect the appliance from the power supply.

Oven exterior

IMPORTANT: do not use corrosive or abrasive detergents. If any of these products accidentally comes into contact with the appliance, clean immediately with a damp cloth.

- Clean the surfaces with a damp cloth. If it is very dirty, add a few drops of washing up detergent to the water. Finish off with a dry cloth.

Oven interior

IMPORTANT: do not use abrasive sponges or metallic scrapers or scourers. Over time, these can ruin enamelled surfaces and the oven door glass.

- After every use, allow the oven to cool then clean it preferably while it is still warm in order to remove built-up dirt and stains caused by food residues (e.g. food with a high sugar content).
- Use proper oven detergents and follow the manufacturer's instructions to the letter.
- Clean the door glass with a suitable liquid detergent. The oven door can be removed to facilitate cleaning (see MAINTENANCE).
  Inner glass is smooth to facilitate cleaning.

NOTE: during prolonged cooking of foods with a high water content (e.g. pizza, vegetables, etc.) condensation may form on the inside of the door and around the seal. When the oven is cold, dry the inside of the door with a cloth or sponge.

Accessories

- Soak the accessories in water with washing up detergent immediately after use, handling them with oven gloves if still hot.
- Food residues can be easily removed using a brush or sponge.

MAINTENANCE

⚠ WARNING!

- Use safety gloves.
- Ensure the oven is cold before carrying out the following operations.
- Disconnect the oven from the power supply.

To remove the door

1. Open the door fully.
2. Lift the catches and push them forwards as far as they will go (Fig. 1).

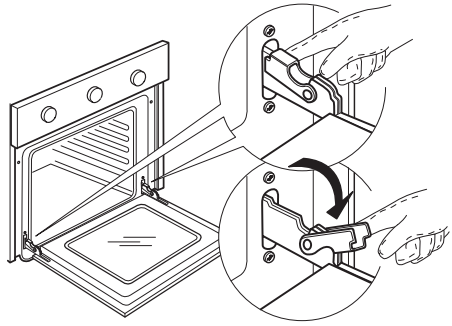


Fig. 1

3. Close the door as far as it will go (A), lift it up (B) and turn it (C) until it is released (D) (Fig. 2, 3, 4).

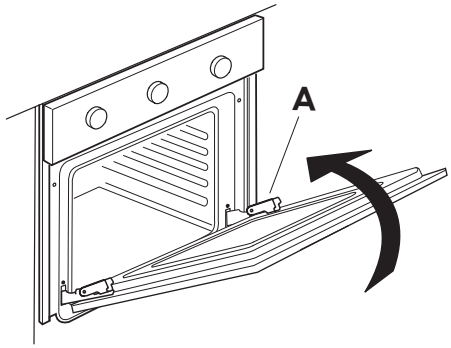


Fig. 2

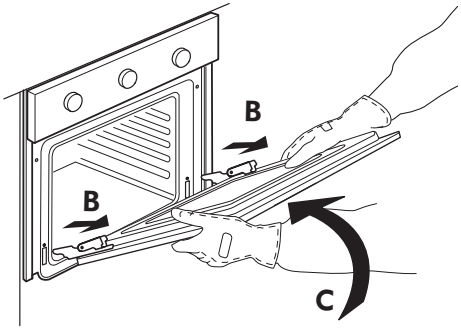


Fig. 3

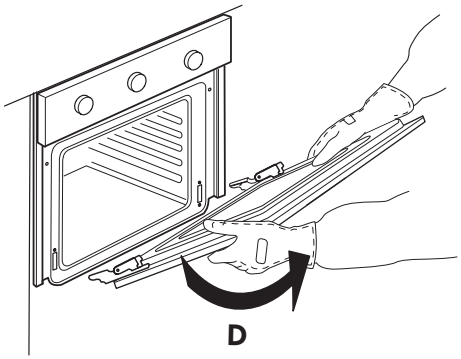


Fig. 4

To refit the door

1. Insert the hinges in their seats.
2. Open the door fully.
3. Lower the two catches.
4. Close the door

To replace the rear lamp

1. Disconnect the oven from the power supply.

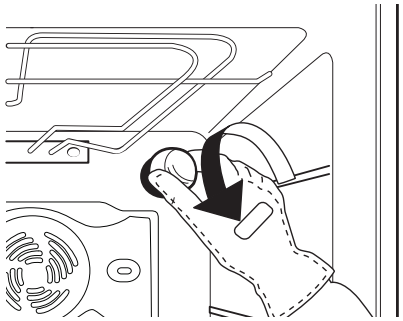


Fig. 8

2. Unscrew the lamp cover (Fig. 8), replace the lamp (see note for lamp type) and screw the lamp cover back on.
3. Reconnect the oven to the power supply.

NOTE:
Only use 25-40W/230V type E-14, T300°C incandescent lamps.
Lamps are available from IKEA After Sales Service.

What to do if ...

Problem	Possible cause	Solution
The oven does not work.	No presence of mains electrical power.	Verify the presence of mains electrical power.
	The oven is not connected to the electrical supply.	Connect the oven to the power supply.
	'The oven selector is turned to "**0**".	Turn the oven selector and select a cooking function.
	The oven selector is turned to "☼".	Turn the oven selector and select a cooking function.

Before calling the After-Sales Service:

1. See if you can solve the problem yourself with the help of the suggestions given in the "What to do if ..." table.
2. Switch the appliance off and back on again it to see if the fault persists.

If after the above checks the fault still occurs, contact IKEA After Sales Service.
Always specify:

- a brief description of the fault;
- the type and exact model of the oven;
- the service number (number after the word Service on the rating plate), located on the right hand edge of the oven cavity (visible when the oven door is open);

SERVICE 0000 000 00000

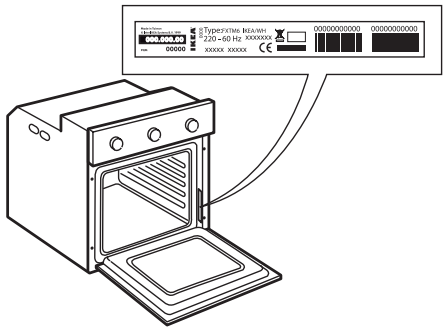
- your full address;
- your telephone number.

If any repairs are required, please contact IKEA After Sales Service (to guarantee that original spare parts will be used and repairs carried out correctly).

Technical data

Dimensions	
Width	595
Height	595
Depth	564
Usable volume l	56
Area of largest baking sheet (net surface) cm^2	1200
Bottom heating element W	1000
Grill W	2500
Cooling fan W	12-21
Oven lamp W	25
Total rating W	2600
Number of functions	6
Energy consumption kWh	0.79
Oven Fan Wattage W	12-21
Energy consumptions with a standard load and top + bottom heating kWh	1,10
Energy Consumpion with a standard load and forced air heating kWh	0,79

The technical informations are situated in the rating plate inside the appliance.



Installation

After unpacking the oven, make sure that it has not been damaged during transport and that the oven door closes properly. In the event of problems, contact the dealer or your nearest After-sales Service. To prevent any damage, only remove the oven from its polystyrene foam base at the time of installation.

Preparing the housing unit

- Kitchen units in contact with the oven must be heat resistant (min 90°C).
- Carry out all cabinet cutting work before fitting the oven in the housing and remove all wood chips and sawdust.
- After installation, the bottom of the oven must no longer be accessible.
- For correct appliance operation, do not obstruct the minimum gap between the worktop and the upper edge of the oven.

General recommendations

Before use

- Remove cardboard protection pieces, protective film and adhesive labels from accessories.
- Do not remove the rating plate situated on the right side of the door frame.
- Remove the accessories from the oven and heat it at 200° for about an hour to eliminate the smell and fumes from the insulating materials and protective grease.

During use

- Do not place heavy objects on the door as they could damage it.
- Do not cling to the door or hang anything from the handle.
- Do not cover the inside of the oven with aluminium foil.
- Never pour water into the inside of a hot oven; this could damage the enamel coating.
- Never drag pots or pans across the bottom of the oven as this could damage the enamel coating.
- Make sure that the electrical cables of other appliances do not touch hot parts of the oven or become trapped in the door.
- Do not expose the oven to atmospheric agents.

Door lock device
To open the door with the door lock device see Fig 1.

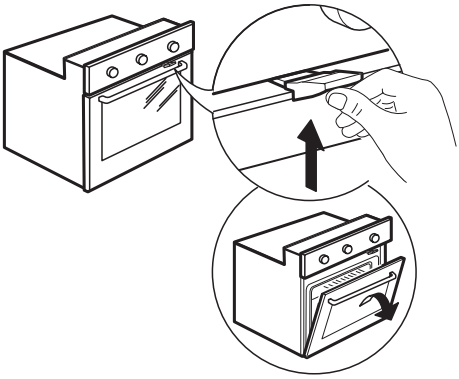


Fig. 1

The door safety device can be removed by following the sequence of images (see Fig. 2).

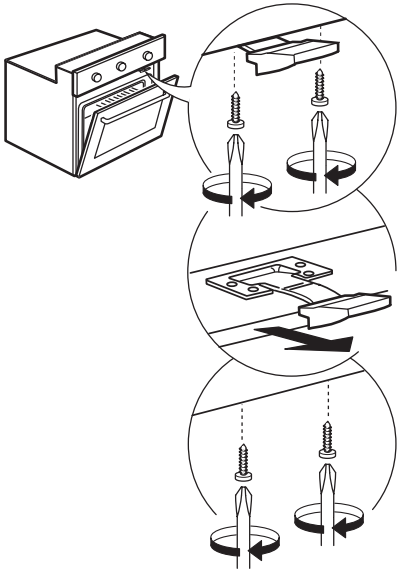


Fig. 2

Electrical connection

Make sure the power voltage specified on the appliance rating plate is the same as the mains voltage. The rating plate is on the front edge of the oven (visible when the door is open).

Power cable replacement (type H05 RR-F 3 x 1,5 mm^2) must be carried out by a qualified electrician. Contact IKEA After Sales Service.

Environmental concerns

Disposal of packing material

- The packing material is 100% recyclable and is marked with the recycle symbol (♺). The various parts of the packing must therefore be disposed of responsibly and in full compliance with local authority regulations governing waste disposal.

Scrapping the product

- This appliance is marked in compliance with European Directive 2002/96/EC, Waste Electrical and Electronic Equipment (WEEE).
- By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

- The symbol ▬ on the product or on the accompanying documentation indicates that it should not be treated as domestic waste but must be taken to an appropriate collection centre for the recycling of electrical and electronic equipment.

Energy saving

- Only pre-heat the oven if specified in the cooking table or your recipe.
- Use dark lacquered or enamelled baking moulds as they absorb heat far better.
- Switch the oven off 10/15 minutes before the set cooking time. Food requiring prolonged cooking will continue to cook even once the oven is switched off.

Declaration of conformity CE

- This oven, which is intended to come into contact with foodstuffs, complies with European Regulation (CE) n. 1935/2004 and has been designed, manufactured and sold in conformity with the safety requirements of the "Low Voltage" directive 2006/95/CE (which replaces 73/23/CEE and subsequent amendments), the protection requirements of "EMC" 2004/108/CE.

IKEA GUARANTEE

How long is the IKEA guarantee valid?
This guarantee is valid for five (5) years from the original date of purchase of your appliance at IKEA, unless the appliance is named LAGAN in which case two (2) years of guarantee apply. The original sales receipt, is required as proof of purchase. If service work is carried out under guarantee, this will not extend the guarantee period for the appliance.

Which appliances are not covered by the IKEA five (5) years guarantee?
The range of appliances named LAGAN and all appliances purchased in IKEA before 1st of August 2007.

Who will execute the service?
IKEA service provider will provide the service through its own service operations or authorized service partner network.

What does this guarantee cover?
The guarantee covers faults of the appliance, which have been caused by faulty construction or material faults from the date of purchase from IKEA. This guarantee applies to domestic use only. The exceptions are specified under the headline "What is not covered under this guarantee?" Within the guarantee period, the costs to remedy the fault e.g. repairs, parts, labour and travel will be covered, provided that the appliance is accessible for repair without special expenditure. On these conditions the EU guidelines (Nr. 99/44/EG) and the respective local regulations are applicable. Replaced parts become the property of IKEA.

What will IKEA do to correct the problem?
IKEA appointed service provider will examine the product and decide, at its sole discretion, if it is covered under this guarantee. If considered covered, IKEA Service Provider or its authorized service partner through its own service operations, will then, at its sole discretion, either repair the defective product or replace it with the same or a comparable product.

What is not covered under this guarantee?
- Normal wear and tear.
- Deliberate or negligent damage, damage caused by failure to observe operating instructions, incorrect installation or by connection to the wrong voltage, damage caused by chemical or electrochemical reaction, rust, corrosion or water damage including but not limited to damage caused by excessive lime in the water supply, damage caused by abnormal environmental conditions.
- Consumable parts including batteries and lamps.
- Non-functional and decorative parts which do not affect normal use of the appliance, including any scratches and possible color differences.
- Accidental damage caused by foreign objects or substances and cleaning or unblocking of filters, drainage systems or soap drawers.
- Damage to the following parts: ceramic glass, accessories, crockery and cutlery baskets, feed and drainage pipes, seals, lamps and lamp covers, screens, knobs, casings and parts of casings. Unless such damages can be proved to have been caused by production faults.
- Cases where no fault could be found during a technician's visit.
- Repairs not carried out by our appointed service providers and/or an authorized service contractual partner or where non-original parts have been used.
- Repairs caused by installation which is faulty or not according to specification.
- The use of the appliance in a non-domestic environment i.e. professional use.
- Transportation damages. If a customer transports the product to his home or another address, IKEA is not liable for any damage that may occur during transport. However, if IKEA delivers the product to the customer's delivery address, then damage to the product that occurs during this delivery will be covered by IKEA.

- Cost for carrying out the initial installation of the IKEA appliance.
  However, if an IKEA appointed Service Provider or its authorized service partner repairs or replaces the appliance under the terms of this guarantee, the appointed Service Provider or its authorized service partner will reinstall the repaired appliance or install the replacement, if necessary. This does not apply within Ireland, customer should contact the local IKEA dedicated after sales line or the appointed Service Provider for further information.

These restrictions do not apply to fault-free work carried out by a qualified specialist using our original parts in order to adapt the appliance to the technical safety specifications of another EU country.

How country law applies
The IKEA guarantee gives you specific legal rights, which cover or exceed all the local legal demands.
However these conditions do not limit in any way consumer rights described in the local legislation.

Area of validity
For appliances which are purchased in one EU country and taken to another EU country, the services will be provided in the framework of the guarantee conditions normal in the new country.
An obligation to carry out services in the framework of the guarantee exists only if the appliance complies and is installed in accordance with:
- the technical specifications of the country in which the guarantee claim is made;
- the Assembly Instructions and User Manual Safety Information.

The dedicated AFTER SALES for IKEA appliances
Please don't hesitate to contact IKEA appointed After Sales Service Provider to:
- make a service request under this guarantee;
- ask for clarifications on installation of the IKEA appliance in the dedicated IKEA kitchen furniture;
- ask for clarification on functions of IKEA appliances.

To ensure that we provide you with the best assistance, please read carefully the Assembly Instructions and/or the User Manual before contacting us.

How to reach us if you need our service

Please refer to the last page of this manual for the full list of IKEA appointed After Sales Service Provider and relative national phone numbers.

In order to provide you a quicker service, we recommend to use the specific phone numbers listed on this manual. Always refer to the numbers listed in the booklet of the specific appliance you need an assistance for. Please also always refer to the IKEA article number (8 digit code) and 12 digit service number placed on the rating plate of your appliance.

SAVE THE SALES RECEIPT!
It is your proof of purchase and required for the guarantee to apply. The sales receipt also reports the IKEA name and article number (8 digit code) for each of the appliances you have purchased.

Do you need extra help?
For any additional questions not related to After Sales of your appliances please contact your nearest IKEA store call centre.
We recommend you read the appliance documentation carefully before contacting us.

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